

Patent Abstracts of Japan

PUBLICATION NUMBER : 10155421
PUBLICATION DATE : 16-06-98

APPLICATION DATE : 04-06-97
APPLICATION NUMBER : 09145661

APPLICANT : TOYO KAGAKU KK;

INVENTOR : KOBAYASHI TSUNETOSHI;

INT.CL. : A23C 9/133

TITLE : COLORED YOGURT

ABSTRACT : PROBLEM TO BE SOLVED: To provide green yogurt.

SOLUTION: 10-20wt.% kale powder is uniformly mixed to yogurt and it is colored to green. The kale powder is called also as kale or borecole and used for Western cooking. It is dried by a high-speed freeze-drying method, a nutritive value provided in fresh vegetables is held as it is and it is pulverized at a normal temperature.

COPYRIGHT: (C)1998,JPO

Machine Prepared Translation of JP 10-155421

Detailed Description of the Invention]

[0001]

[Field of the Invention] This invention is yogurt with which food and a drink are presented, and relates to the yogurt colored especially.

[0002]

[Description of the Prior Art] The so-called yogurt which fermented cow's milk with lactic acid bacteria as protective foods is marketed by current and the large quantity, and edible is presented with it. the opalescence in which cow's milk has each of these yogurt -- the color as it is is presented.

[0003]

[Problem(s) to be Solved by the Invention] Although the prototype was tried about colored yogurt in order to give the fresh feeling by vision and to excite appetite to the yogurt of the conventional opalescence, there was no desirable thing about the coloring agent used in the commercial scene. Therefore, the invention in this application aims at offering the coloring yogurt completed paying attention to using the coloring agent which has a preeminent nutrient especially.

[0004]

[Means for Solving the Problem] Accompanying said purpose, this invention canceled said technical problem by the coloring yogurt which mixed kale powder to homogeneity and was colored yogurt green.

[0005]

[Embodiment of the Invention] Hereafter, an embodiment is explained. The yogurt of the common use which fermented cow's milk with lactic acid bacteria is used for the yogurt used as a raw material. Next, kale powder is used as a coloring agent. Also call it alias name ***** and *****, and it is used for European food, dry with a high-speed freeze drying method, and this kale powder makes the nutritive value which fresh vegetables have hold as it is, and carries out disintegration of this in ordinary temperature. It will be as follows if the component of the kale in 100g is raised as an example of a component.

Protein 3.9 g Fat ** 0.6 g Sugar Quality 7.2 g Calcium 225 mg Li N 67 mg Vitamin A 10,000 IU Vitamin B1 0.15 mg Vitamin B2 0.325 mg Vitamin C If the yogurt which carried out fermentation generation is made to carry out distribution mixing of the 125.5mg of the specified quantity of this kale powder at homogeneity, the yogurt which presents beautiful green will be obtained. In addition, kale powder may be mixed in the cow's milk before fermentation. What is necessary is just to adjust the amount of mixing of kale powder suitably according to the desirable taste, corresponding to the demand of a desirable tint, i.e., a dark green one, light green, etc. The amount of mixing of kale powder is desirable, and 10 - 20 % of the weight is the range where a tint and the taste are also the best.

Drawing 1 shows an example of the yogurt container filled up with the yogurt of this invention, and the yogurt of this invention with 1 [green] and 2 are containers.

[0006]

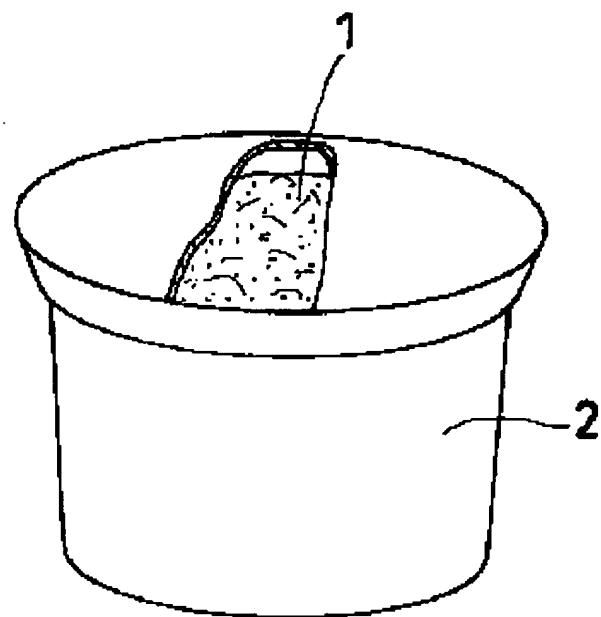
[Effect of the Invention] Since kale powder with a high nutritive value is included while it is fresh to those who use and giving healthy feeling, since it has colored green as compared with the yogurt of the opalescence with which is marketed conventionally and edible is presented according to this invention, the nutritive value which cow's milk has, and the yogurt of a conjointly very high nutrition can be offered.

[Claim(s)]

[Claim 1] Coloring yogurt which mixed kale powder to homogeneity and was colored yogurt green.

[Claim 2] Coloring yogurt according to claim 1 characterized by mixing 10 - 20 % of the weight of kale powder in yogurt.

Figure 1



Best Available Copy